

DINNER MENU



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Starters to share (or not)

Bread with Spreads  	10
Beurre noisette butter aioli muhammara	
Bruschetta 	6
Tomato garlic olive oil spring onion	
Carpaccio XL 	23.5
Truffle mayonnaise Parmesan grilled peppers rocket pumpkin seeds ciabatta Serves approx. 3 people	
Oven-baked Camembert  	10.5
Ciabatta chives Ameland cranberry compote	
Ciabatta with beurre noisette 	4
Soups	
Whole grain mustard soup (vegetarian option available) 	8.5
Crispy Serrano ham spring onion croutons	
Thai Sweet Potato Soup (vegan option available)	10
Spring onion prawns bean sprouts crispy oyster mushroom	
French Onion Soup 	8.5
Crouton with Gruyère chives	
Do you have an allergy? Let us know! Dishes with a  symbol can be prepared gluten-free.	

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Appetizers

- Beef Carpaccio**  11
Truffle mayonnaise | Parmesan | tomato tapenade | rocket | pumpkin seeds
- Vitello tonnato**  12
Veal fillet | tuna mayonnaise | red chicory | fried capers | grilled tomato | rocket
- Beef tataki - chef's favoriet** 12
Mushroom cream | salsa verde | crispy oyster mushroom | ciabatta with beurre noisette butter
- Chicken tenders** 9
Kimchi mayonnaise | spring onion | bean sprouts | kimchi | pepper
Prefer your chicken tenders spicy? That's possible!
- Scallops in beurre noisette**  12
Braised Savoy cabbage | cauliflower cream | hazelnuts | crispy potatoes
- Piri Piri Prawns**  12
Tomato | shallot | ciabatta
- Celeriac Carpaccio**  10
Mushroom cream | salsa verde mayonnaise | crispy oyster mushroom | wasabi furikake
soya beans
- Burrata**  9.5
Rocket | balsamic glaze | grilled peppers | parsley crumble | ciabatta
- Sticky Cauliflower Bites (vegan option available)** 10
Radish | spring onion | sesame seeds | soybeans



For the children, there is a separate menu.
You can ask the staff for this menu.

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Main Courses

Sea Bass	22
Orzo clams roasted tomato beurre blanc foam	
Salmon Fillet, Pan-Seared on the Skin 🌿	23.5
Carrot cream cauliflower cream grilled bimi pommes noisettes Hollandaise sauce	
Braised pork cheek 🌿	22
Braised Savoy cabbage potato mousseline king oyster mushroom truffle jus	
Beef entrecôte 🌿	25.5
Potato mousseline grilled bimi king oyster mushroom port sauce	
Duck leg 🌿	22
Carrot cream chicory pommes noisettes orange jus	
Black Angus Burger	21
Potato bun tomato bacon cheese homemade burger sauce artisan fries Would you like a fried egg on your burger? That's possible! +1.5	
Indonesian Rendang Fries	22.5
Sweet potato fries gado gado salad boiled egg kimchi mayonnaise cassava crackers	
Cauliflower steak	19.5
Potato mousseline cauliflower cream hazelnuts Mornay sauce	
Tagliatelle nero	19.5
Goat's cheese grilled peppers grilled bimi parsley crumble cream sauce muhammara	

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Caesar salad 🌿 19.5
Romaine lettuce | crispy Serrano ham | grilled chicken fillet | Parmesan | anchovy dressing
croutons | Romaine Poached egg | Hollandaise sauce

Goat's cheese salad 🌿 🌱 19.5
Romaine lettuce | rocket | walnuts | red chicory | beetroot | honey

Side Dishes (to order separately)

Hand-cut chips with mayonnaise 🌱 4

Sweet potato fries with truffle mayonnaise 5.5

Green salad 5

Small Caesar salad with hollandaise sauce 9

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Desserts

Dessert Platter for Two	11 p.p
A selection of delightful sweet treats from our dessert menu	
Davy's brownie	9.5
Caramel peanut white chocolate vanilla ice cream whipped cream	
Poached pear 🌿	9
Puff pastry vanilla ice cream crumble whipped cream	
Popcorn	8
Popcorn mousse cioccolato budino caramel sauce crystallised white chocolate	
Choco dream	8
White chocolate mousse chocolate chip ice cream brownie pieces chocolate sponge cake	
Berry tea sorbet	4.5
Blueberry ice cream homemade tea	
Italian dessert	8
A delightful way to end your dinner in style: espresso, vanilla ice cream, and our homemade tartelette with cioccolato budino.	
Scoop of Ice Cream with Crumble and Whipped Cream 🌿	4
Choice of vanilla, blueberry, chocolate chip, or ask for our seasonal ice cream	
Friandises	6.5
Cherry pastry brownie macaron tartelette with cioccolato budino	
4 verschillende bonbons van Leonidas	6

Lekker drankje bij je dessert?



De Krans, Muscat de Frontigan

5

This South African dessert wine completes any dessert on the menu.

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Did you enjoy it? Leave us a review by scanning the QR code!

